

Cassis cheesecake „Purple Pop & Matcha Dust“



Creamy cheesecake, fruity cassis, matcha magic – a dessert with guaranteed wow factor

- □Cheesecake Cassis Slices (390001121)

For the cassis coulis:

- cassis coulis (e.g. from Boiron)
- or:
- 2 tbsp blackcurrant jam
- 1 tbsp cassis syrup

For the matcha icing sugar:

- 1 tbsp matcha (powdered green tea)
- 2 tbsp icing sugar

To decorate:

- a few dried blackcurrants
- 1 mint leaf or woodruff leaf

Step 1

Spread a tablespoon of cassis coulis over the middle of the plate. Alternatively, you can mix together blackcurrant jam and cassis syrup until smooth.



Step 2

Using a wide brush, smear the blackcurrant mixture across the plate – the more creatively, the better.



Step 3

Place the Cheesecake Cassis Slice in the centre of the coulis, or slightly to one side.



Step 4

Sprinkle with a few dried blackcurrants.



Step 5

Dust with the matcha icing sugar and decorate with a fresh mint leaf or woodruff leaf.

